



Best Ever Fluffy Blueberry Buttermilk Pancakes

Best. Ever! Blueberry Buttermilk Pancakes. Soft, fluffy, full of blueberries and drizzled with maple syrup - the perfect breakfast!

5 from 6 votes

Prep Time: 10 minutes Cook Time: 20 minutes Total Time: 30 minutes

Servings: 6 pancakes Author: Laura

Ingredients

- ☐ 30 grams butter melted
- ☐ 1 egg
- ☐ $\frac{3}{4}$ cup buttermilk *
- ☐ $\frac{1}{2}$ teaspoon vanilla extract
- ☐ 1 cup 140g flour
- ☐ 2 tablespoon sugar
- ☐ $\frac{1}{2}$ teaspoon baking powder
- ☐ $\frac{1}{4}$ teaspoon baking soda
- ☐ $\frac{1}{8}$ teaspoon salt
- ☐ $\frac{1}{2}$ cup blueberries fresh or frozen
- ☐ * If you don't have buttermilk you can make your own by putting 2 teaspoon of white vinegar or lemon juice into the $\frac{3}{4}$ cup measure, topping it up with regular milk, stirring it and leaving it to sit on the bench for 5 minutes)

Instructions

1. Melt the butter in a microwave proof jug or in a small pot on the stove. Add the egg, buttermilk & vanilla and whisk together.

2. In a medium sized mixing bowl add the flour, sugar, baking powder, baking soda and salt and whisk together.
3. Pour the wet ingredients into the dry ingredients and whisk together until just combined. Gently fold through the blueberries.
4. Heat a pan over a medium heat. To test if it is ready, put a knob of butter into the pan and if it melts and starts to sizzle, it is ready.
5. Pour about $\frac{1}{4}$ cup of into the pan and cook for 1 $\frac{1}{2}$ - 2 minutes or until the edges start to dry up and bubbles start to appear on the surface of the pancake.
6. Gently flip it over and cook for a further 1 $\frac{1}{2}$ minutes.
7. Remove from the pan. Repeat with the remaining batter until all pancakes are cooked. Butter the pan before each pancake. You may need to turn the heat down slightly after the first 2 or 3 pancakes. If the butter burns when you add it to the pan, it is too hot, so let the pan cool down slightly before cooking the next one.
8. Keep the cooked pancakes warm in an oven tray with the oven heated to 100 degrees C until they are all cooked.
9. Serve with maple syrup, more blueberries or butter and a squeeze of lemon juice.

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